



F A M I L L E
ANTECH

• DEPUIS 1860 •

RESERVE – VINTAGE

AOP BLANQUETTE DE LIMOUX

Since 1860, the Antech Family has specialized in handcrafting premium sparkling wines in the legendary area of Limoux (1544). Vintage after vintage, the Antech Family has diligently worked both in the vineyard and in the cellar to offer soulful and terroir-driven wines, enhanced by extended ageing on the lees.



THE WINE

- 100% Mauzac (native)
- Vintage dated
- Subtle blend of Mediterranean and Pyrenean parcels to craft this "signature" cuvée
- Dosage 6g/L (EXTRA BRUT)

WINEGROWING

- Certified TERRA VITIS and in conversion to ORGANIC since 2020
- Clay & limestone soils
- Altitude vineyards on the foothills of the Pyrenees
- Yields of less than 50HL/HA

WINEMAKING

- Manual harvest
- Direct slow and gentle pressing (<1,2 bar)
- Ageing on lattes of 30 months on average
- Dosage using a solera of reserve wines

TASTING NOTES

Robe: Appealing golden color

Nose: Subtle aromas of quince, orchard fruits and hint of white flowers

Mouth: Complex and fresh, with aromas of pear and of subtle spices

Pairing: alone as an aperitif wine, to accompany fish with cream sauce or fresh goat cheese.